

#40 Graff von Zeppelin

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **10.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.3 kg (17.7%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (3.1%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (2.3%) | 78 % | 4 |
| Adjunct | Sok gruszkowy NFT | 10 kg (76.9%) | 15 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 5 min | 3.8 % |
| Aroma (end of boil) | Cascade PL | 20 g | 5 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |

Notes

- Styl: graff
Wartości dla soku gruszkowego mocno orientacyjne
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